Source: https://www.industrydocuments.ucsf.edu/docs/jpdp0036

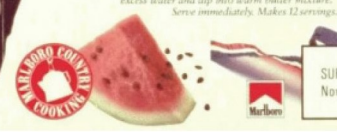
Use the coupons. Enjoy the recipes.

SPEND SOME TIME WITH MARLBORO COUNTRY COOKING.

Specially selected for all the summer celebrations ahead, each of these recipes is easy to make – and gives you an authentic taste of Marlboro Country.

7-Minute Corn *Shuck 12 to 18 ears sweet corn, leaving a few husks attached to use as a handle when dipping corn in butter. Keep cool until time to cook. Melt ½ lb. butter in a saucepan or tall juice can. Add juice and grated rind of 1 lime, ½ cup chopped fresh cilantro, 1 Tbsp. hot sauce and ½ cup tomato salsa. Keep warm while cooking corn. Bring a large pot of water to a boil. Drop in corn and return to a boil. Simmer 7 minutes. To serve, remove corn from water, shake off excess water and dip into warm butter mixture. Serve immediately. Makes 12 servings.*

16 mg "tar," 1.1 mg nicotine av. per cigarette by FTC method.



SURGEON GENERAL'S WARNING: Quitting Smoking Now Greatly Reduces Serious Risks to Your Health.

Beef And Egg Sandwiches

Servings: 12

1 beef brisket or 3 flank steaks (3 lbs.)
2 Tbsp. chili powder
1 tsp. brown sugar
1 tsp. each, salt, pepper, garlic powder
4 dozen eggs
½ cup water
½ cup chopped onion and red pepper
¼ to ½ cup butter or margarine
12 sub buns, split and toasted
1 recipe barbecue sauce

Trim meat if needed; score top and bottom to prevent curling.

Combine chili powder, brown sugar, salt, pepper, and garlic powder; rub on both sides of meat. Place meat in a plastic food bag or covered dish and refrigerate overnight.

Meat may be grilled over hot coals; or baked, wrapped in foil, in a 325° oven. Cook brisket 2 to 2½ hours; flank steak 1½ to 1¾ hours. Cut time in half for rare. Flank steak may be broiled to rare.

Beat eggs and water together. In a large skillet cook onion and peppers in 2 Tbsp. butter. Add more butter; pour in egg mixture, stirring lightly. Stop stirring, lift edges and let soft egg flow under. When eggs are done, cut pieces to fit buns. To serve, top bun with omelet, sliced meat and warm barbecue sauce.

Barbecue Sauce: Combine 1 6-ounce can tomato paste, 1 cup water, ½ cup brown sugar, 2 Tbsp. minced onion, 1 Tbsp. vinegar, ½ tsp. crushed dry red pepper, ½ tsp. salt and ¼ tsp. allspice in a saucepan. Cover and simmer for 8 to 10 minutes. Add ¼ tsp. hot sauce, ¾ cup mashed peaches, apples or other fruit. Simmer 3 to 5 minutes. Makes 2½ cups.

Melon Juice Punch

Servings: 16 to 20

1 watermelon (8 to 10 lbs.)
1½ cups white grape juice
¾ cup fresh lemon juice
¾ cup Grenadine
Pinch of salt
2% to 3 cups tequila, vodka or rum, optional
2 liters lemon-lime soda, chilled
Ice, chunks or cubes

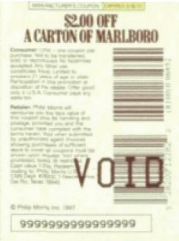
Cut a slice off top of watermelon. Scoop out melon, reserving the shell and a few chunks to float on top of punch; refrigerate. Chop remainder. Don't worry about the seeds. There should be 3 quarts. Put into a large bowl.

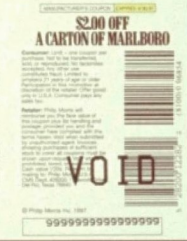
Combine grape juice, lemon juice, Grenadine and salt; pour over chopped melon. Refrigerate for several hours or overnight.

Mash or crush small batches using a blender or potato masher. Press mashed fruit through a food mill or sieve to remove seeds and stringy pulp. There should be 9 cups. Chill melon juice.

To serve, pour melon juice into watermelon shell; add liquor if desired. Float ice and watermelon chunks. Pour in chilled soda and serve immediately.

Frosted Melon Juice Punch: Freeze sieved melon juice and liquor together. Remove from freezer and scoop into melon shell; add chilled soda. If no liquor is used, the melon juice will freeze solid – and will need to be scraped, crushed or broken up before adding soda.





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